

Potato & Rosemary Pizza with Rocket

Equipment for the pizza dough:



bowls – 1 small,
2 large



fork



kitchen scales



metric measuring
cups



metric measuring
spoons



pastry brush



rolling pin



pizza tray

OR



pizza stone
and upside-down
baking tray
(or pizza peel)



wide egg lifter



timer

Equipment for the pizza topping:



salad spinner



2 clean, dry
tea towels



kitchen paper



chopping board



grater



vegetable peeler



large knife



large bowl

Ingredients for the pizza dough:



½ cup lukewarm water



2 teaspoons instant dry yeast



½ teaspoon sugar



2 teaspoons extra virgin olive oil, plus extra for greasing



200 g plain (all-purpose) flour, plus extra for flouring



1 teaspoon salt



½ teaspoon semolina flour (if using a pizza stone)

Ingredients for the pizza topping:



2 handfuls
rocket leaves



50 g parmesan
cheese



small handful
rosemary



2 medium-to-
large potatoes



¼ cup extra
virgin olive oil



salt



freshly ground
black pepper

What to do:



First, make the dough.

Place the water, yeast and sugar in the small bowl.



Mix with the fork and leave for 5–10 minutes, until the mixture looks frothy.



Add 2 teaspoons of extra virgin olive oil to the yeast mixture and mix well.



Using the scales, weigh the flour.



Place the flour and 1 teaspoon of salt in to the large bowl.



Add the yeast mixture to the flour and beat it with a wooden spoon until the dough looks smooth.



Sprinkle some flour on a clean, dry workbench.



Knead the pizza dough briefly.



Brush the inside of a large bowl with a little of the extra olive oil. Put the dough into the oiled bowl.



Cover the dough with a clean, dry tea towel and put it in a draught-free place until the dough has risen to double its size. This is called 'proving'.



The 'proving' will take around an hour. (At school, there may already be some dough prepared for you.)



Once the dough has 'proved', tip it onto the workbench and knead it briefly.



Shape the dough into a round ball.

Put the dough back in the bowl, cover it with the tea towel and leave it for at least 20 minutes. It will rise again.

While the dough is rising, make the topping.

Rinse the rocket leaves.



Dry the rocket leaves in the salad spinner.



Lay out a dry tea towel and line it with a long piece of kitchen paper.



Spread the dry rocket leaves over the paper and roll the whole lot up like a log.



Keep the rolled parcel of leaves in the refrigerator until you need them.



Shave off pieces of parmesan using either a grater (if it has a wide slicing option) or a vegetable peeler.

Put the shavings in a bowl and set it aside.



Pull the rosemary needles from the stalks.



If you don't know how to slice thinly yet, cook the potatoes first. **Ask an adult** to help you 'parboil' the potatoes, and test when they are cooked. Let them cool before you handle them.



Peel the potatoes and slice them as thinly as you can.



Tip the sliced potatoes into the large bowl.



Drizzle most of the oil over the potatoes.



Add the rosemary and a pinch of salt and pepper.

Use your hands to mix through, so that all the potato slices are lightly oiled.



After the second 'proving' of the dough, you are ready to roll it out.

Scatter some flour over the workbench.



Use the rolling pin to roll the dough. The disc should have a diameter of about 26 cm.



Turn the oven on to the highest heat it can go to.

If you are using a pizza tray:



First, flour the tray.

You can assemble the pizza on the tray.

Roll out the pizza dough and flatten it to fit the tray.



Arrange the slices of potato on the pizza, so they are overlapping.

Sprinkle most of the parmesan over the top but keep some aside.



Drizzle the last of the oil over the pizza.



Place the pizza in the oven.

If you are using a pizza stone:

First you need to assemble the pizza on the 'peel' or upside-down baking tray. You do this so the pizza easily slides off the peel or tray and onto the hot pizza stone.



Place the pizza stone on a rack in the oven to get very hot.



Flour the surface of the peel or upside-down tray.



Place the rolled-out pizza dough on the floured surface.



Arrange the slices of potato on the pizza, overlapping.



Sprinkle most of the parmesan over the potato, but keep some aside.



Ask an adult to carefully pull out the rack with the very hot pizza stone.



Being careful not to touch the hot pizza stone, scatter the semolina over the pizza stone.

Slide the pizza from the baking tray or peel onto the stone – you might have to shake it a little. **An adult should help.**

When the pizza is on the stone, drizzle over the last of the oil.

Baking the pizza:



Bake the pizza for 15 minutes or until the edges are very crusty and the cheese is bubbling.



If you are using a pizza tray, you could slip the pizza off the tray onto the oven rack for the last few minutes, so that you get a really crusty base.



Once the pizza is cooked, transfer it to the board using the wide egg lifter. **An adult should help.**



Cut the pizza into slices. How many slices do you need for everyone to have a taste?



Sprinkle the rocket and the rest of the parmesan over the top.

Serve.

Pumpkin, Mushroom & Silverbeet Lasagne

Equipment:



pasta machine



several clean,
dry tea towels



saucepan with
steamer and lid



chopping board



vegetable peeler



large knife



frying pan



wooden spoon



bowls – 1 large,
2 medium, 3 small



fork



cheese grater



salad spinner
(optional)